

☒ Failed ☒ Closed ☒ IHH

State of Maine Health Inspection Report

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Establishment Name COWBELL GRILL & TAP		As Authorized by 22 MRSA § 2496		Critical Violations 6	Date 9/1/2021
				Non-Critical Violations 9	Time In 1:15 PM
				Certified Food Protection Manager Y	Time Out 4:00 PM
License Expiry Date/EST. ID# 12/18/2021 / 19202	Address 49 LISBON ST	City LEWISTON	Zip Code 04240	Telephone 617-240-7288	
License Type MUN - EATING PLACE	Owner Name COWBELL GRILL & TAP LLC	Purpose of Inspection Regular	License Posted Yes	Risk Category High	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Potentially Hazardous Food Time/Temperature				
1	OUT	PIC present, demonstrates knowledge, and performs duties			16	IN	Proper cooking time & temperatures		
Employee Health					17	IN	Proper reheating procedures for hot holding		
2	IN	Management awareness; policy present			18	IN	Proper cooling time & temperatures		
3	IN	Proper use of reporting, restriction & exclusion			19	IN	Proper hot holding temperatures		
Good Hygienic Practices					20	OUT	Proper cold holding temperatures	X	
4	IN	Proper eating, tasting, drinking, or tobacco use			21	OUT	Proper date marking & disposition		
5	IN	No discharge from eyes, nose, and mouth			22	IN	Time as a public health control: procedures & record		
Preventing Contamination by Hands					Consumer Advisory				
6	IN	Hands clean & properly washed			23	IN	Consumer advisory provided for raw or undercooked foods		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			Highly Susceptible Populations				
8	OUT	Adequate handwashing facilities supplied & accessible			24	IN	Pasteurized foods used; prohibited foods not offered		
Approved Source					Chemical				
9	IN	Food obtained from approved source			25	IN	Food additives: approved & properly used		
10	IN	Food received at proper temperature			26	IN	Toxic substances properly identified, stored & used		
11	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures				
12	IN	Required records available: shellstock tags parasite destruction			27	IN	Compliance with variance, specialized process, & HACCP plan		
Protection from Contamination					<div>Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.</div>				
13	IN	Food separated & protected							
14	OUT	Food-contact surfaces: cleaned and sanitized							
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

			COS	R				COS	R
Safe Food and Water					Proper Use of Utensils				
28	IN	Pasteurized eggs used where required			41	IN	In-use utensils: properly stored		
29	IN	Water & ice from approved source			42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used		
Food Temperature Control					44	IN	Gloves used properly		
31	IN	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
32	IN	Plant food properly cooked for hot holding			45	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
33	IN	Approved thawing methods used			46	IN	Warewashing facilities: installed, maintained, & used; test strips		
34	IN	Thermometers provided and accurate			47	X	Non-food contact surfaces clean		
Food Identification					Physical Facilities				
35	IN	Food properly labeled; original container			48	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49	IN	Plumbing installed; proper backflow devices		
36	X	Insects, rodents, & animals not present			50	IN	Sewage & waste water properly disposed		
37	X	Contamination prevented during food preparation, storage & display		X	51	X	Toilet facilities: properly constructed, supplied, & cleaned		
38	IN	Personal cleanliness			52	IN	Garbage & refuse properly disposed; facilities maintained		
39	IN	Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained, & clean		X
40	IN	Washing fruits & vegetables			54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Erik S Williams

Date: 9/1/2021

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance

Follow-up: ☒ YES ☐ NO

Date of Follow-up: 9/3/2021

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Temperature Observations

Location	Temperature	Notes
Air temp	40*	Pepsi cooler (wait station)
Hand wash	106*	
Kimchi	40*	Reach in (bottom)
Cooked chicken	190*	Plated
Raw burger	55*	Reach in (top)
Guada	38*	True 2 door #1
Kimchi	43*	Walk in cooler
Low temp dish	50-99 ppm	Chlorine solution
Pineapple salsa	37*	True 2 door #2

Person in Charge (Signature)

Erik S Williams ERIC S WILLIAMS

Date: 9/1/2021

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Address
49 LISBON ST

City / State
LEWISTON

ME

Zip Code
04240

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: PIC (management) continues operations knowing of critical violations and allowing for unsafe grease build up and unclean facilities.

1: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: No CFPM on staff. Acquire a CFPM within 60days of todays date.

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: The only hand wash sink in kitchen is not supplied with towels. All hand wash facilities must be supplied at all times.

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: French fry cutter has build up of old foods and fruit flies. Wash, rinse and sanitize within 4 hours of use or as needed to control fly population.

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: Raw beef patties held in cold holding are elevated in temperature. Do not overfill food pans and keep doors closed as much as possible. Maintain all PHF's at 41* or below. *COS Discarded

21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: Multiple PHF's not date marked or labeled with identity. All foods must have prepared date and discard date.

36: 6-501.111.(D): C: Pests found on premises due to not eliminating harborage conditions.

INSPECTOR NOTES: Infestation of fruit flies and evidence of Rat presence. Dead rat found in trap. Rat feces found throughout basement level. Eliminate greasy and unclean surroundings to lessen risk of pests. Call Pest Control Company to maintain weekly visits until infestation is resolved or manageable. Send all reports to Health Inspector Lachance to prove compliance.

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: **REPEAT Multiple food packages left open in coolers and stored below unclean shelving and other food items. All foods must be covered and wrapped tightly to avoid cross contamination and physical contaminants.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: **REPEAT Ice machine shield broken and un hinged. Fastener is missing. Repair or replace. Cooling unit has a steady leak and pooling water in basement. Chest style freezer in basement is in disrepair and allowing for ice build up. Repair or replace cover. Hire licensed HVAC to repair. Door sweep for rear exit is damaged and will allow for pest. repair or replace.

Person in Charge (Signature)

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47: 4-601.11.(C): C: Nonfood contact surfaces are not clean.

INSPECTOR NOTES: Door handles, shelving below equipment, emergency lighting above wait station all unclean and have a heavy build up of grease and debris.. Clean all equipment items daily and as needed.

51: 6-202.14: N: Toilet room not enclosed, with a self closing, tight fitting door.

INSPECTOR NOTES: Toilet room in kitchen does not close tightly. Repair or replace to be self closing and tight fitting.

51: 6-501.18: N: Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.

INSPECTOR NOTES: Toilet room in kitchen not supplied with soap, hand towels and the toilet paper is located feet from toilet as the dispenser is gone. Toilet has unflushed urine and the fixtures are unclean. Stop using the toilet room until all items are corrected.

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: Multiple holes in walls near ice machine, kitchen toilet room and in ceiling above bar. Repair to be sealed, smooth and easily cleanable.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: **REPEAT All floors, walls and ceilings in the kitchen have a heavy grease build up. Old foods are are stuck in grease below fryer area. Walls in the kitchen are grease and smoke stained. Wait station floor and walls unclean Clean thoroughly and clean more often and as necessary.

54: 6-202.12: N: Ventilation may cause food contamination.

INSPECTOR NOTES: Ventilation has large grease and dust build up and may drop into foods. Clean often and as necessary.

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Inspection Notes

IHH ISSUED FOR INFESTATION AND SEVERITY OF GREASE BUILD UP. JOINT INSPECTION WITH LEWISTON FIRE INSPECTOR PAUL OUELETTE.

Certified Food Protection Manager: none

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves employment. For a list of CFPM courses and trainers go to <http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@maine.gov or faxing to 207-287-3165.

Please include the name of your establishment and the establishment ID# with your certification(s).

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

2013 Maine Food Code Adoption:

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes: * No Bare Hand Contact with Ready-To-Eat Food. * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. * Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe:

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at llachance@lewistonmaine.gov. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation:

"Critical violation" means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection Fee:

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Document Retention/Posting:

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)

Erik S Williams ERIC S Williams

Date: 9/1/2021

Health Inspector (Signature)

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